



Cincinnati Convention Center  
525 Elm Street, Cincinnati, OH 45202  
Tel: 513.564.1040  
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[www.cincycenter.com](http://www.cincycenter.com)

## Continental Breakfasts

### **The Classic Continental**

Assorted Chilled Juices  
Breakfast Bakeries  
With Butter, Jams and Jellies  
Fresh Brewed Coffee, Decaffeinated Coffee and Tea  
***\$7.95 Per Guest***

### **Queen City Continental**

Assorted Chilled Juices  
Sliced Fresh Fruit  
Breakfast Strudels, Sticky Buns with Butter  
Warm Cheese Blintzes with Hot Fruit Compote  
Fresh Brewed Coffee, Decaffeinated Coffee and Tea  
***\$10.95 Per Guest***

### **Healthy Start**

Assorted Chilled Juices  
Whole Fresh Fruit and Berries  
Individual Yogurts  
A Selection of Cereals with Low fat Milk  
Multigrain Muffins, Bagels  
Butter, Cream Cheese, Jams and Jellies  
Bottled Spring Water  
Fresh Brewed Coffee, Decaffeinated Coffee and Tea  
***\$10.95 Per Guest***

### **The Southern Continental**

Assorted Chilled Juices  
Diced Fresh Fruit Salad garnished with Mint  
Sausage Biscuits with Cheese, Butter and Honey  
Breakfast Bakeries  
Fresh Brewed Coffee, Decaffeinated Coffee and Tea  
***\$9.95 Per Guest***

## Morning and Afternoon Break Selections

### International Coffee Break

Fruit Strudel and Flaky Croissants with Butter, Jams and Jellies  
Sliced Cheeses with Breads and Gourmet Crackers  
Creamy French Vanilla, Swiss Mocha and Italian Cappuccino Flavored Coffees  
American Coffee and Herbal Teas  
***\$8.95 Per Guest***

### The Runner's Break

Assorted Chilled Juices and Bottled Spring Water  
Whole Fresh Fruit, Individual Yogurts  
A Selection of Granola Bars  
***\$6.95 Per Guest***

### Keep Awake Break

Morning Muffins with Butter  
Fruit Kabob Platters  
Fresh Brewed Coffee, Decaffeinated Coffee and Tea  
Bottled Spring Water and Soft Drinks  
***\$7.95 Per Guest***

### The Market Break

Domestic and International Cheese With Sliced French Bread and Crackers  
Garden Fresh Vegetables with Herb Dip  
Sliced Fresh Fruit  
Soft Drinks and Bottled Spring Water  
***\$8.95 Per Guest***

### Hot Knots and Cool Treats

Soft, Warm Pretzels with Gourmet Mustard and Hot Cheese Sauce  
Assorted Ice Cream Novelties  
Soft Drinks and Bottled Spring Water  
***\$6.95 Per Guest***

### Sweet N' Salty

Individual Candy Bars and Freshly Baked Gourmet Cookies  
Baskets of Crisp Pretzels and Potato Chips with Dip  
Soft Drinks and Bottled Spring Water  
***\$6.95 Per Guest***

### Bakery Stop

Freshly Baked Gourmet Cookies, Fudge Brownies and Chocolate Chip Blondies  
Multigrain Muffins with Butter, Jams and Jellies  
Fresh Brewed Coffee, Decaffeinated Coffee and Tea, Bottled Spring Water  
***\$7.50 Per Guest***



## A La Carte Break Selections

**Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea, Hot Chocolate, Punch, and Lemonade**

*\$29.95 Per Gallon*

**Bottled Fruit Juices and Bottled Spring Water**

*\$2.50 Each*

**Soft Drinks**

*\$2.25 Each*

**Fresh Sliced Seasonal Fruit**

*\$2.75 Per Guest*

**Whole Fruit Selection**

*\$1.50 Per Piece*

**Flavored and Plain Bagels with Butter, Cream Cheese, Jams and Jellies**

*\$25.95 Per Dozen*

**Morning Muffins with Butter, Jams and Jellies and Iced Cinnamon Rolls with Butter**

*\$25.95 Per Dozen*

**A Variety of Sweet Danish**

*\$25.95 Per Dozen*

**Freshly Baked Sticky Buns with Butter**

*\$25.95 Per Dozen*

**Warm Breakfast Sandwiches**

Featuring Egg and Cheese Croissants or Sausage and Cheese Biscuits

*\$3.50 Each*

(A Minimum Order of 1 Dozen Applies)

**Individual Yogurts**

*\$1.95 Each*

**A Selection of Cereals with Milk**

*\$2.95 Each*

**Chilled Half Pints of 2% or Whole Milk**

*\$1.95 Each*

**Gourmet Cookies, Fudge Brownies and Chocolate Chip Blondies**

*\$23.95 Per Dozen*

**Rice Crispy Treats**

Featuring Chocolate Chip, Regular or Raspberry Flavors

*\$23.95 Per Dozen*

**Tortilla Chips with Salsa**

*\$9.50 Per Pound*

**Crisp Pretzels**  
*\$8.50 Per Pound*

**Potato Chips with Dip**  
*\$8.95 Per Pound*

**Fancy Mixed Nuts**  
*\$15.95 Per Pound*

**International and Domestic Cheeses with Crackers and French Bread**  
*\$3.50 Per Guest*  
(A Minimum Order of 50 Guests Applies)

## Morning Breakfast Selections

### Morningshine

Chilled Orange Juice  
Fluffy Scrambled Eggs with Hickory Smoked Bacon  
And A Sausage Patty  
Homestyle Breakfast Potatoes  
Blueberry Muffins with Butter  
Coffee, Decaffeinated Coffee and Tea  
***\$10.95 Per Guest***

### Country Inn

Chilled Orange Juice  
Whole Fresh Fruit Baskets  
Thick cut French Toast with  
Maple Syrup and Butter  
Crisp Bacon Strips and Potatoes O'Brien  
Coffee, Decaffeinated Coffee and Tea  
***\$11.95 Per Guest***

### The Fountain Square Café

Chilled Orange Juice  
A duet of Blintzes filled with Sweet Cheese and topped with  
Warm Fruit Compote  
Golden Home Style Potatoes  
Sausage Patties  
Coffee, Decaffeinated Coffee and Tea  
***\$12.95 Per Guest***

### Networking Breakfast

Chilled Orange Juice  
Fresh Sliced Fruit Plates served Family Style  
Morning Muffins with Butter  
Golden Omelettes filled with Cheese  
Hashed Brown Potatoes  
Broiled Tomato Slice  
Coffee, Decaffeinated Coffee and Tea  
***\$12.95 Per Guest***

### The Fiesta

Chilled Orange Juice  
Blueberry Muffins with Butter  
Santa Fe Scramble with Freshly Scrambled Eggs, Red Peppers,  
Green Peppers, Onions and Topped with Shredded Cheeses  
Grilled Breakfast Sausage  
Oven Browned New Potatoes  
Coffee, Decaffeinated Coffee and Tea  
***\$11.95 Per Guest***

### Canadian Sunrise

Chilled Orange Juice  
Freshly Baked Three Cheese Quiche with

Canadian Bacon  
Breakfast Potato Souffle  
Croissants with Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea  
***\$12.50 Per Guest***



## **Buffet Breakfasts**

### **Downtowner Morning**

Chilled Orange Juice  
A Display of Fresh Sliced Seasonal Fruit  
Individual Yogurts  
A Selection of Cold Cereals with Low Fat Milk  
Fluffy Scrambled Eggs, Sauteed Lyonnaise Potatoes  
Crisp Bacon Strips  
Varied Bagels with Butter, Cream Cheese, Jams and Jellies  
Coffee, Decaffeinated Coffee and Tea  
***\$14.95 Per Guest***

### **Country Morning**

Chilled Orange Juice  
Ambrosia Fruit Salad  
Country Biscuits with Sausage Gravy  
Scrambled Eggs tossed with Cheese and Diced Ham  
Corned Beef Hash, Sausage Patties  
Sweet Corn Muffins with Honey Butter  
Coffee, Decaffeinated Coffee and Tea  
***\$14.95 Per Guest***

### **Eden Park Buffet**

Chilled Orange Juice  
A Rainbow of Fresh Fruits centered by a Fresh Fruit Kabob Tree  
Cheese Blintzes with a choice of Warm Blueberry Compote or Rich Melba Sauce  
Contemporary Eggs Benedict with a Spicy Chipotle Hollandaise Sauce  
Hashed Brown Potatoes  
Miniature Bagels with Lox and Cream Cheese  
Coffee, Decaffeinated Coffee and Tea  
***\$19.95 Per Guest***

**Add a tantalizing made to order Omelette Station to any Buffet Breakfast**

***\$4.95 Per Guest***

(A Maximum of 200 Guests and a Chef's fee of \$45.00 will Apply)

## Noontime in Cincinnati

### Main Street Filet

Spring Mix Leaf Salad with Raspberry Vinaigrette

Grilled, Petite Filet Mignon

With Mushroom Demi Glace

Garlic Duchesse Potato

Herb Buttered Blend of Baby Carrots and Sugar Snap Peas

Luncheon Rolls and Butter

Carrot Cake with Cream Cheese Frosting

Coffee, Decaffeinated Coffee and Tea

***\$23.95 Per Guest***

### The Mediterranean

Caesar Salad

With Classic Caesar Dressing

Boneless Breast of Chicken Picatta

With Lemon Butter and Caper Sauce

Steamed Rice Pilaf

Roasted Italian Vegetables

Focaccia Bread

Orange Custard Bread Pudding

With Grand Marnier Sauce

Coffee, Decaffeinated Coffee and Tea

***\$17.95 Per Guest***

### Plum Street Pork Loin

Boston Bibb Salad

With Vinaigrette Dressing

Roasted Pork Loin Seasoned with Dijon Mustard

And finished with Sweet and Sour Sauce

Mashed Red Bliss Potatoes

Green Beans Almondine

Sweet Corn Muffins with Creamery Butter

Caramel Apple Pie

Coffee, Decaffeinated Coffee and Tea

***\$15.95 Per Guest***

### From Hearth and Home

Fresh Fruit Ambrosia

All American Roasted Turkey

With Pan Sauce

Apple Walnut Dressing



Vegetable Medley  
Luncheon Rolls and Butter

Cream Topped Pumpkin Pie  
Coffee, Decaffeinated Coffee and Tea  
***\$14.95 Per Guest***

**Classic Gourmet**  
Garden Salad with Creamy Ranch Dressing

Chicken Wellington  
With Duxelles, Wrapped in Puff Pastry and topped with  
A Bordelaise Sauce  
Cottage Style New Potatoes  
Butter Seasoned Broccoli Florets  
Luncheon Rolls and Butter

Chocolate Truffle Mousse Cake  
Coffee, Decaffeinated Coffee and Tea  
***\$20.95 Per Guest***

**Contemporary Flavors**  
Spinach Salad with Bacon Dressing

Baked Tilapia with a White Wine Mushroom Sauce  
Confetti Rice  
Roasted Zucchini  
Luncheon Rolls and Butter

Key Lime Pie  
Coffee, Decaffeinated Coffee and Tea  
***\$18.95 Per Guest***



## **Luncheon Buffet Menus**

### **Americana**

Garden Vegetable Tossed Salad  
Basket of Whole Fresh Fruit  
Golden Fried Chicken  
Tender Sliced Roast Beef au Jus  
Cheddar Mashed Red Bliss Potatoes  
Southwest Sweet Corn  
Sauteed Mixed Greens with Andouille Sausage  
Luncheon Rolls with Butter  
Apple and Pumpkin Pies with Whipped Cream  
Coffee, Decaffeinated Coffee and Tea  
***\$16.95 Per Guest***

### **Across The River**

Hot Kentucky Slaw  
Crispy Southern Fried Chicken  
Kentucky Hot Brown  
Fresh Green Beans Almondine  
Twice Mashed Redskin Potatoes  
Assorted Rolls and Biscuits and Butter  
Derby Pie  
Coffee, Decaffeinated Coffee and Tea  
***\$17.95 Per Guest***

### **Oriental Express**

Lo Mein Noodle Salad  
Marinated Pea Pod Salad  
Potstickers  
Egg Rolls with Spicy Mustard and Soy Sauce  
Teriyaki Chicken Stir Fry  
Oriental Vegetables  
Steamed Rice  
Crispy Chow Mein Noodles  
Orange Buttercream Cake  
Fortune Cookies  
Coffee, Decaffeinated Coffee and Tea  
***\$15.95 Per Guest***

### **Southwestern Sashay**

Black Bean and Corn Salad  
Rainbow Tortilla Chips with Chunky Salsa  
Marinated Chicken and Beef with  
Warm Flour Tortillas Guacamole, Shredded Lettuce,  
Pepper Jack Cheese, Tomatoes, Green Onions And Sour Cream  
Spanish Rice  
Cinnamon Bread Pudding  
Coffee, Decaffeinated Coffee and Tea  
***\$15.95 Per Guest***

### **Specialties of "The House"**

German Cole Slaw  
Grilled Bratwurst & Mettwurst Sausages with Peppered Sauerkraut  
Authentic Coney Style Hot Dogs with all "The Fixin's"  
Butter Tossed Spaghetti with Cincy Chili, Oyster Crackers,  
Grated Cheddar, Chopped Onion, Spicy and Yellow Mustards  
Potato Pancakes  
German Chocolate Cake  
Coffee, Decaffeinated Coffee and Tea  
***\$16.95 Per Guest***

### **Soup and Sandwich Buffet**

Soup du Jour with Saltine Crackers  
Mustard Potato Salad and Tangy Cole Slaw  
Sliced Turkey Breast, Cured Ham and Salami, American, Swiss and Pepper Jack Cheeses  
Presented with Lettuce, Tomatoes and Onion, Sandwich Cut Vegetables  
Mustards, Mayonnaise, Ranch Dressing, Pickles and Potato Chips  
Bakery Fresh Dessert Assortment  
Coffee, Decaffeinated Coffee and Tea  
***\$15.95 Per Guest***

#### **On the Go Luncheon Buffet**

Seafood Salad, Grilled Parmesan Chicken Salad, Oriental Tuna Salad,  
Marinated Vegetable Salad, Sliced and Whole Fresh Fruits  
Luncheon Rolls and Butter, Tricolor Tortilla Chips with Salsa  
Gourmet Cookies, Brownies and Blondies  
Coffee, Decaffeinated Coffee and Tea  
***\$14.95 Per Guest***



#### **"On The Bridge" Luncheon Menus**

*Lighter Side Served Luncheon Selections*

##### **Central Bridge**

Fresh Fruit Salad with Poppyseed Dressing

Vegetarian Foccacia Sandwich

With Eggplant, Tomatoes, Peppers, Onions and Mushrooms

With Savory Herbs and Melted Mozzarella

Cappuccino Silk Pie

Coffee, Decaffeinated Coffee and Tea

***\$12.95 Per Guest***

##### **Brent Spence Bridge**

Tender Beef Strip Steak fanned over a

Bed of Garden Greens with

Red Onion, Peppers, Diced Tomato, Shredded Cheeses and Sour Cream

Accented with Tricolor Tortilla Chips

New York Style Cheesecake with Cherry Topping

Coffee, Decaffeinated Coffee and Tea

***\$15.95 Per Guest***

##### **Clay Wade Balley Bridge**

Rainbow Rotini Pasta Salad

Grilled Chicken Club Sandwich

With Shaved Ham, Crisp Bacon, Leaf Lettuce,

Sliced Tomato and Honey Mustard on a

Bakery Fresh Kaiser Roll  
Dill Pickle Spear

Lemon Blueberry Tart  
Coffee, Decaffeinated Coffee and Tea  
***\$12.95 Per Guest***



### **Why Not Box It?...Lunches**

#### **Box One**

Smoked Turkey and Swiss filled Kaiser Roll with  
Leaf Lettuce, Tomato, Red Onion and Kosher Dill Pickles, Potato Chips  
Dijon Mustard and Mayonnaise  
Fudge Brownie and Whole Fresh Fruit  
Soft Drink or Bottled Spring Water  
***\$11.95 Per Guest***

#### **Box Two**

Cashew Chicken Salad in a Flaky Croissant with  
Fresh Spinach or Leaf Lettuce  
Marinated Vegetable Salad  
Gourmet Snack Mix  
Granola Bar and Ripe Banana  
Soft Drink or Bottled Spring Water  
***\$12.95 Per Guest***

#### **Box Three**

Italian Hoagie filled with  
Shaved Ham, Salami and Pepperoni  
With Tomato, Onion and Sandwich Sliced Squash  
Italian Dressing and Mayonnaise  
Pasta Salad  
Macadamia Nut Cookies and Green Grapes  
Soft Drink or Bottled Spring Water  
***\$12.95 Per Guest***

## Dinner Selections

### Scenic Riverwalk

Marinated Pasta Salad

Sauteed Breast of Chicken

Served with Marsala Wine and Mushroom Sauce

Scalloped Potatoes with Chives

Vegetable Bouquet

Foccacia Bread and Butter

Cheesecake with Raspberry Sauce

Coffee, Decaffeinated Coffee and Tea

***\$23.95 Per Guest***

### Lytle Place

Tossed Garden Salad

With a Choice of Dressings

Tender Slices of Sirloin

With Garlic Mashed Potatoes

Classic Green Beans Almondine

Dinner Rolls and Butter

Triple Chocolate Truffle Cake

Coffee, Decaffeinated Coffee and Tea

***\$24.95 Per Guest***

### Sole Americana

Spring Mix Greens

With Sun Dried Tomato Vinaigrette

Baked Fillet of Sole filled with Seafood Stuffing and

Topped with a Shrimp and White Wine Sauce

Pine Nut Rice Pilaf

Baby Carrots and Sugarsnap Peas

Pumpernickel Rolls with Butter

Apple Pie with Cinnamon Whipped Topping

Coffee, Decaffeinated Coffee and Tea

***\$27.95 Per Guest***

### Traditional Sightseeing

Caesar Salad

Pasta Primavera served with Sliced Marinated Chicken Breast

Parmesan Roasted Red Tomato

Freshly Baked Poppy Seed Rolls

Boston Cream Pie  
Coffee, Decaffeinated Coffee and Tea  
***\$25.95 Per Guest***

**Flowing Waters**

Wild Mixed Greens  
With Champagne Vinaigrette

Grilled Salmon Fillet with Basil Lobster Cream Sauce  
Festive Rice Blend  
Roasted Vegetables  
Crusty Dinner Rolls and Butter

Lemon Raspberry Tart  
Coffee, Decaffeinated Coffee and Tea  
***\$28.95 Per Guest***

**On The Riverbanks**

Boston Bibb Salad with Peppercorn Dressing

Marinated, Grilled Breast of Chicken with a  
Creamy Boursin Cheese, Scallion and Tomato Sauce  
Oven Roasted Red Bliss Potatoes  
Sauteed Spinach with Walnuts  
Dinner Rolls and Butter

German Chocolate Layer Cake  
Coffee, Decaffeinated Coffee and Tea  
***\$24.95 Per Guest***

**The Skywalk**

Marinated Broccoli Floret Salad

Veal Tenderloin layered with  
Prosciutto and Provolone and Finished with a  
Creamy White Wine, Lemon and Butter Sauce  
Bowtie Pasta with Marinara Sauce  
Mediterranean Vegetables

Tomato Basil Rolls and Butter

Tiramisu  
Coffee, Decaffeinated Coffee and Tea  
***\$29.95 Per Guest***

**Central Parkway**

Chilled Mushroom and Artichoke Salad

A Pair of Boneless Pork Chops Grilled and Topped with  
Brandy Pecan and Apple Salsa  
Lyonnaise Potatoes

Steamed Vegetables  
Sourdough Dinner Rolls and Butter

Caramel Apple Pie  
Coffee, Decaffeinated Coffee and Tea  
***\$25.95 Per Guest***

#### **River Accents**

Sweet Corn and Black Bean Salad

Jamaican Jerked Chicken paired with  
Marinated Salmon Fillet Topped with Creamy Dill Sauce  
Wild Rice Pilaf  
Seasonal Squash Medley  
Onion Rolls and Butter

Key Lime Pie  
Coffee, Decaffeinated Coffee and Tea  
***\$27.95 Per Guest***

#### **Yeatman's Cove**

Field Greens and Pine Nut Salad with  
Raspberry Vinaigrette

Baked Tilapia with a White Wine Mushroom Sauce  
Combined with Filet of Beef with a Wild Mushroom Sauce  
Rosemary Oven Browned Potatoes  
Buttered Baby Carrots and Sugar Snap Peas  
Dinner Rolls and Butter

Pound Cake with Fruit Topping  
Coffee, Decaffeinated Coffee and Tea  
***\$32.95 Per Guest***

#### **Sawyer Point**

Chilled Tortellini and Tomato Salad

A Duet of Petite Filet of Beef with a Black Peppercorn Sauce  
And  
Tender Breast of Chicken in a Warm Basil Salsa of Tomato and Peppers  
Chive Stuffed Idaho Potatoes  
Steamed Asparagus Spears  
Dinner Rolls and Butter

Chocolate Toffee Pie  
Coffee, Decaffeinated Coffee and Tea  
***\$29.95 Per Guest***



## Buffet Dinner Selections

### The Grand Cincinnati

Three Cabbage Cole Slaw tossed with Fresh Vegetables  
Cincinnati Style Barbecue Beef Brisket  
Grilled Bratwurst and Mettwurst Sausages with Peppered Sauerkraut  
Cincy Chili with Oyster Crackers, Butter Tossed Spaghetti, Grated Cheddar,  
Chopped Onion  
Potato Pancakes  
Tortes, Cakes and Strudels  
Coffee, Decaffeinated Coffee and Tea  
***\$27.95 Per Guest***

### Taste of Italy

Antipasto Salad filled with Italian meats  
Relishes and Cheeses  
Caesar Salad  
Chicken Cacciatore  
Cheese Ravioli Marinara  
Fettuccini Alfredo Primavera  
Mediterranean Blend Vegetables  
Italian Bread Basket  
Tiramisu and Chocolate Cannoli  
Coffee, Decaffeinated Coffee and Tea  
***\$27.95 Per Guest***

### Mexican Feast

Jicama Cabbage Salad  
Black Bean and Corn Salad  
Tricolor Tortilla Chips with Chunky Salsa  
Chicken Breast accented with Lime and Tequila  
Beef Stuffed Bell Peppers  
Paella Rice with Meat and Saffron  
Texican Herbed Squash Blend  
Cornbread with Pepper Accents  
Key Lime Pie and Cinnamon Bread Custard  
Coffee, Decaffeinated Coffee and Tea  
***\$26.95 per Guest***

### Coast to Coast

Mixed Field Greens Salad  
Mushroom and Artichoke Salad  
Roasted Pork Loin, Chicken Breast Supreme, Dilled Salmon  
Au Gratin Potatoes, Herbed Rice Pilaf, Seasonal Vegetable Blend  
White and Wheat Dinner Rolls and Butter  
Gourmet Cheesecake Assortment  
Coffee, Decaffeinated Coffee and Tea  
***\$29.95 Per Guest***



**Add a Carving Station to any Buffet**

Prime Rib au Jus with Horseradish Sauce  
*\$5.95 Per Guest*

Roast Breast of Turkey  
*\$4.50 Per Guest*

Smoked Honey Glazed Ham  
*\$3.95 Per Guest*

Steamship Round of Beef  
*\$3.95 Per Guest*

A Carving Fee of \$45.00 Per Chef will Apply

## Reception Menus: Displays

### **Iced Jumbo Shrimp**

With Tangy Cocktail Sauce and Lemon Wedges

**\$275.00 Per 100**

### **International and Domestic Cheese Board**

With Variety of Cheeses garnished with Fresh Fruit

Served with

Gourmet Crackers and Bakery Fresh Breads

Each Display serves 100 Guests

**\$350.00 Each**

### **Vegetable Crudites**

A colorful display of Crisp Seasonal Vegetables

Served with Herbed Dips

Each Display serves 100 Guests

**\$275.00 Each**

### **Fresh Fruit Display**

Tropical and Domestic Fruits

Served with Sweet Dipping Sauces

Each Display serves 100 Guests

**\$ 275.00 Each**

### **Baked Brie**

Rich, Nutty Flavored Cheese wrapped in

Puff Pastry and Baked to a Golden Glow

Presented with Raspberry Coulis

Garnished with Grapes and Berries

Served with Gourmet Crackers

Each Wheel Serves 50 Guests

**\$150.00 Each**



## Reception Menus: Carved to Order

*One Chef Carver is recommended for every 150 guests and for every two selections*

*A carver fee of \$45.00 per Chef will apply.*

### **Roast Tenderloin of Beef**

Served with Béarnaise Sauce, Dijon Mustard and

Creamy Horseradish Sauce

Fresh Party Rolls

Serves approximately 35 Portions

**\$225.00 Each**

### **Roasted Breast of Turkey**

Served with Cranberry Orange Relish and

Herbed Mayonnaise

Fresh Party Rolls  
Serves approximately 50 Portions  
***\$195.00 Each***

**Country Baked Ham**  
Garnished with Pineapple and served with  
Mayonnaise, Spicy and Yellow Mustards  
Fresh Party Rolls  
Serves approximately 50 Portions  
***\$185.00 Each***

**Marinated Pork Loin**  
Roasted with Rosemary and Garlic  
Served with Spicy Mustard and  
Sweet and Sour Sauce  
Fresh Party Rolls  
Serves approximately 50 Portions  
***\$195.00 Each***

**Top Round of Beef**  
Served with Creamy Horseradish Sauce,  
Dijon Mustard and Mayonnaise  
Fresh Party Rolls  
Serves approximately 100 Portions  
***\$275.00 Each***



### **Action Stations to Your Liking**

**Italian Pastas**  
Tortellini and Fettucini Tossed with  
Your Guests' Choice of Marinara and Alfredo Sauces  
And enhanced by Pesto, Freshly Grated Parmesan Cheese and  
Bakery Fresh Bread Sticks  
***\$6.95 Per Guest***  
(A Minimum of 50 Guests Applies)

**Scampi Saute**  
Sauteed Shrimp prepared with  
Garlic Butter and Fresh Herbs  
Served over Angel Hair Pasta  
***\$8.95 Per Guest***  
(A Minimum of 50 Guests Applies)

***(Cook-to-Order Chefs \$45.00 per 1 1/2 hours)***

**Mackinac Island Fudge**  
Our own Fudge Maker preparing  
Chocolate Walnut, Chocolate and Peanut Butter Fudges on a Marble Slab  
During your Event!

***\$4.00 Per Slice***

(A Minimum of 500 Slices Applies)

## Reception Hors D'oeuvres and Canapes

### Hot Hors D'oeuvres

Scallops Wrapped in Bacon  
*\$225.00 Per 100*

Spanikopitas  
*\$185.00 Per 100*

Miniature Quiche Lorraine  
*\$185.00 Per 100*

Wontons with Sweet and Sour Sauce  
*\$185.00 Per 100*

Quesadillas with Smoked Chicken  
*\$185.00 Per 100*

Mushroom Caps filled with Seafood Stuffing and Shredded Provolone  
*\$210.00 Per 100*

Jalapeno Peppers filled with Cheese and served with Salsa  
*\$185.00 Per 100*

Swedish, Marinara or Barbecue Meatballs  
*\$185.00 Per 100*

Vegetable Eggrolls with Honey Mustard and Soy Sauces  
*\$190.00 Per 100*

Miniature Crab Cakes with Remoulade Sauce  
*\$225.00 Per 100*

Chicken Tenders with Honey Mustard Sauce  
*\$190.00 Per 100*

Buffalo Chicken Wings with Celery Sticks  
And Bleu Cheese Dressing  
*\$195.00 Per 100*

Beef or Chicken Brochettes with Thai Glaze  
*\$195.00 Per 100*



### Chilled Canapes

Artichoke Hearts filled with Salmon Mousse  
*\$185.00 Per 100*

Grilled Filet of Beef  
Presented on Toasted Crostini  
*\$225.00 Per 100*

Tea Sandwiches  
With Assorted Fillings  
*\$185.00 Per 100*

Proscuitto and Melon  
*\$185.00 Per 100*

Red Bliss Potatoes with Assorted Fillings and Ranch Dip  
*\$185.00 Per 100*

Roma Tomato Croustades with Mozzarella and Fresh Basil  
*\$185.00 Per 100*

Salami Coronets filled with Herbed Cream Cheese  
*\$185.00 Per 100*

Smoked Chicken Salad on Parmesan Toast Points  
*\$185.00 Per 100*

Smoked Salmon Pinwheels with Dill Cream Cheese  
*\$225.00 Per 100*

Cucumbers with Mushroom Stuffing  
*\$225.00 Per 100*

Belgian Endive with Bleu Cheese  
*\$225.00 Per 100*

## Beverages

### Our beverage selection features:

Smirnoff Vodka, Beefeater Gin, Dewars Scotch, Jack Daniels Bourbon, Jim Beam Whiskey, Seagram's V.O, Barcardi Rum, Maker's Mark Whiskey

	Hosted Price	Cash Price
Premium Cocktails	\$4.25	\$4.50
House Varietal Wines	\$3.75	\$4.00
Imported Beer	\$3.50	\$4.00
12 oz Domestic Beer	\$3.25	\$3.50
16 oz Plastic Bottle Domestic Beer	\$4.50	\$4.75
Soft Drinks	\$2.50	\$2.50
Bottled Spring Water	\$2.50	\$2.50

Hosted "Premium Bar" per Guest  
*\$8.50 for the first hour*  
*\$5.50 per additional hour*

Bartender Fees\*  
*\$85.00 Each Bartender*  
Each Additional Hour  
*\$25.00 Each Bartender*

\*Bartender Fees will be waived if each bar's sales exceed \$400.00 in revenue

### Robert Mondavi Wine Selection

**White Zinfandel**  
Delicate and refreshing with  
flavors of red apple and  
strawberries.

*\$19.95 per bottle*

**Caliterra Merlot**  
Bright cherry and blackberry  
flavors with hints of  
cocoa...smooth finish.

*\$19.95 per bottle*

**Caliterra Chardonnay**  
Classic white wine with  
flavors of apple, pear, and  
tropical fruits.

*\$19.95 per bottle*



## Conference & Classroom Meeting Services

### Electric Water Cooler Service

Includes the first 5 Gallons of Spring Water  
***\$29.95 Each***

(Water Refills are \$21.50 per 5 Gallons)

## Menu of Services

### Ticket Takers, Greeters, or Program Placing

Committee or Staff Members too busy? Ask about having ARAMARK staff help to greet your guests or place your programs. Our associates can be available to assist you for \$25.00 per hour for each ARAMARK associate needed.

### Coat Check Attendants

- **Cash Coat Check**

Each Coat Check attendant will be \$80.00 per four-hour shift. Additional hours will be \$20.00 each per attendant. If Coat Check sales exceed \$200.00 per shift (\$50.00 per hour thereafter) the attendant fees will be waived. We recommend a minimum of two Coat Check Attendants; at least one per 200 guests.

- **Hosted Coat Check**

Each Coat check attendant will be \$80.00 per four-hour shift. Additional hours will be \$20.00 each per attendant. Each item checked will be billed at \$1.00 each. We recommend a minimum of two Coat Check Attendants; at least one per 150 guests for a Hosted Coat Check.

### Service Attendants

An Attendant is available to service your meeting or booth for \$30.00 per hour (minimum 4 hours).

#### Butler Service

To enhance your reception, request to have Butler Service available to pass hors d'oeuvres for \$45.00 per server for up to one & ½ hours. Additional hours will be \$30.00 each per hour. We recommend one Butler for every 150 guests. To add elegance to your event, may we suggest white glove service for an additional \$10.00 per server.

#### Carvers and Cook-to-Order Chefs

Add flair to your event by having a carved selection or a cook-to-order action station. Our Culinary Staff is available for \$45.00 each for up to one & ½ hours. Additional hours will be \$30.00 each per hour.

#### Bartender Service

For Hosted or Cash Bars, each bartender will be \$85.00 per four-hour shift. Additional hours will be \$25.00 each per bartender. If bar sales exceed \$400.00 per bartender shift (\$100.00 per hour thereafter) the bartender fee will be waived. We recommend one bartender per 100 guests for your bar services.

### Decorations and Props

2 Votive Candles (per table)	\$2.50
Standing Cocktail Tables	\$20.00 each
1 Mirror Square (per table)	\$2.50
Floral Arrangements	\$ Market
Old World Vendor Cart (each) (Perfect for Continentals & Receptions)	\$50.00

For larger set-ups or specialty themes, we can arrange services through a local decorator for you.

#### Kitchen/Storage Delivery Fee

Dry or Cold storage space is available to rent. Prices begin at \$100.00 per day. This includes a one-time delivery fee to your room or both. Each additional delivery is \$25.00.



**Advance Function Set-up Service**

ARAMARK service standards require that wait-staff will arrive 2 hours before the event to begin setting the room for your function. If you require earlier set-up, we will calculate how many wait-staff will be used for the actual event and divide by three. This will be the amount of wait -staff scheduled early to set the room. Each wait-staff associate will be \$85.00 for a four-hour period.

**Extended Service**

Need additional time for your event? If the time from when the doors open to the conclusion of the event is longer than 2 hours for Meals or one & ½ hours for a Reception, there will be a fee of \$30.00 per server per hour. This fee can be reduced if the staff is allowed to remain in the event area to complete clearing in a timely manner.



All prices are subject to 19% service charge and applicable sales tax.

Prices are subject to change without notice.

*As the exclusive food and beverage provider at the Cincinnati Convention Center, ARAMARK is committed to bringing you and your guests the highest standards of quality in food, beverage and service. We've developed the following guidelines to assist you in planning your event. Please review this information and contact your ARAMARK sales professional directly. They will be happy to help you create an extraordinary event. We thank you for your business.*

## Event Planning

### FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all Food and Beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

### CONFIRMATION OF ORDERS

Upon receipt of all written Food and Beverage specifications, your ARAMARK sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by ARAMARK no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign and return event orders upon their receipt.

ARAMARK's Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Service Agreement, along with the required deposits, must be received by ARAMARK no less than 60 days in advance of the first scheduled event. A 25% deposit is required. If the signed Service Agreement is not received by 60 days, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

### SPECIAL EVENTS

There are a number of "Special Events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings and VIP functions. These functions typically require customized menus due to the customer's desire for a unique event. In addition to logistical planning, specialty equipment and service/labor may be needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment/china may incur rental charges. Please discuss this with your sales professional. Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and ARAMARK.

### MENU PROPOSALS

In addition to designing menus for "Special Events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluation which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance fall significantly

below the original number expected, the proposed menu price may be subject to change.

## FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the ARAMARK sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which may be provided by the customer's decorating company or through ARAMARK, will be the responsibility of the Customer



## Payment & Credit

### ACCEPTABLE FORMS OF PAYMENT

ARAMARK accepts company checks, American Express, MasterCard, Visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required (Non-certified Checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders.

### PAYMENT POLICY

ARAMARK's policy requires full payment in advance.

### ADVANCE DEPOSIT/MASTER ACCOUNTS

For those customers applying for direct billing and whose orders exceed \$25,000.00, ARAMARK requires an advance deposit of 75% of the estimated total charges 60 days prior to the start date of the first event. ARAMARK reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a Master Account for direct billing, please contact your ARAMARK sales professional. All credit applications must be returned to ARAMARK for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due upon presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) on all payments not made within 30 days.



## Taxes & Service Fees

## SERVICE CHARGE AND TAX

- All food and beverage items are subject to a 19% service charge and applicable sales tax, currently at 6%. The service charge is subject to applicable sales tax.

- Labor fees are subject to applicable sales tax, currently at 6%.

Note:

(+ +) Indicates the services are subject to service charge and sales tax.

(+) Indicates the services are subject to sales tax only.

\*The service charge and sales tax are subject to change without notice.

## DELIVERY FEES

All catering orders or re-orders totaling less than (\$75.00) will result in a (\$25.00) delivery fee.



## Catering Guidelines

### GUARANTEES

To ensure the success of your event(s) it is necessary we receive your "Final Guarantee" (confirmed attendance) for each meal function by the following schedule:

- Events up to 500 people require the Final Guarantee three (3) business days prior to the first event.
- Events between 501 - 2,500 people require the Final Guarantee five (5) business days prior to the first event.
- Events over 2,501 people require the Final Guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the Final Guarantee is due, the count may not be decreased. For every event, ARAMARK shall be prepared to serve 3% over the Final Guarantee, up to 20 meals. The customer will be billed based on the Final Guarantee or the actual number of meals served whichever is greater. ARAMARK will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 3% overage will no longer apply.

### CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your ARAMARK Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to ARAMARK equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation

received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

#### MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 50 people for all meal functions. If the guarantee is less than 50 people, a \$150.00 fee plus tax will apply.



#### Exhibitor Food & Beverage Policy

ARAMARK is the exclusive provider of all food and beverages at the Cincinnati Convention Center. As such, any requests for importing food and beverages will be at ARAMARK's discretion and will be considered on a case by case basis. Please inquire with your ARAMARK sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies and sample products.



#### Amenities, Menu of Services and Timetable

##### TABLE STANDARDS

The ARAMARK banquet minimum standard for a plated/seated meal is for service at tables of ten (10) guests with 1 server per 30 guests (1 server per 3 tables). And for buffet meals, the ARAMARK minimum standard is 1 server per 50 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$30.00 per hour plus applicable Sales Tax with a four (4) hour minimum.

##### CHINA SERVICE

All seated meal functions (breakfast, lunch and dinner) are served with china and glassware, unless otherwise specified by the Customer. Continental Breakfast, coffee services, buffets and exhibitor hospitality catering are routinely accompanied by high-grade disposable service-ware. If china service is desired, however, on these functions a china charge will apply. The china charge is \$1.50 per person.

##### TABLECLOTHS

All tables for meal functions are dressed with standard house linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$7.50+ + per standard house tablecloth. Specialty linens will be priced as fair market value.

##### TIMETABLE FOR SUCCESSFUL EVENTS

90 Days	60 Days	45 Days	30 Days	7/5/3 Days
Credit Application for Master Account Billing Due.	Deposits & Signed Service Agreement Due.	F&B Specifications Due.	Sign & Return Event Orders.	Guarantees Due.



## Cafes & Restaurants

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your ARAMARK sales professional will discuss how best to use our convention cafes to serve event exhibitors and attendees. Please review all exhibit floor plans with your ARAMARK sales professional to ensure adequate foodservice areas.

### CONVENTION CAFES (Permanent Food and Beverage Locations)

ARAMARK reserves the right to open and close cafes based on show demand and in consultation with show management. To open additional locations beyond the ARAMARK recommendation the following charges will apply: For each additional location, sales must meet a minimum of \$1,000.00 in total cash sales per four-hour period. If sales total less than \$1,000.00 per location, there will be a base charge of \$250.00 for the first four hours, plus an additional \$100.00 for each additional hour for each location.

### TEMPORARY DINING UNITS (Portable Food and Beverage Locations)

In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than one of our permanent café locations will be requested or deemed necessary. If the Customer chooses portable locations, a one time \$100.00 set up charge will apply. As with our permanent locations, ARAMARK reserves the right to open and close convention cafes based on show demand and in consultation with show management. To open additional locations beyond the ARAMARK recommendation the following charges will apply. For each additional location, sales must meet a minimum of \$1,000.00 in total cash sales per four-hour period. If sales total less than \$1,000.00 per location, there will be a base charge of \$250.00 for the first four hours, plus an additional \$100.00 for each additional hour for each location. If sales do not meet this minimum level, there will be a base charge of \$250.00 for the first four hours, plus an additional \$100.00 for each additional hour for each location.